

HACCP-Based SOPs

Summary Table of Record Keeping for HACCP-Based SOP

	Cleaning and Sanitizing Log	Cooking-Reheating Temperature Log	Cooling Temperature Log	Damaged or Discarded Product Log	Food Safety Checklist	Hot and Cold Holding Temperature Log	Production Log	Receiving Log	Thermometer Calibration Log	To Be Determined
Cleaning and Sanitizing Food Contact Surfaces	X				X					
Controlling Time and Temperature During Food Preparation					X		X			
Cooking		X								
Cooling			X							
Date Marking					X					
Employee Health Policy										X
Handling a Food Recall				X	X					
Holding Foods						X				

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Personal Hygiene				X	X					
Preventing Contamination at Food Bars				X	X	X				
Preventing Cross-Contamination During Storage and Preparation				X	X					
Receiving Deliveries								X		
Reheating Potentially Hazardous Foods		X								
Serving Food					X					
Storing and Using Toxic Chemicals				X	X					

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Transporting Food to Remote Sites					X	X		X		
Using and Calibrating a Food Thermometer					X				X	
Using Suitable Utensils When Handling Ready-to-Eat Foods				X	X					
Using Time Alone as a Public Health Control					X					
Washing Fruits and Vegetables					X					
Washing Hands					X					